

PANTRY

Visual Portfolio

Function and Concept:

Social area of a floor or neighborhood used for quick access to food and drinks. Combined with break rooms, depending on size of floor, and shared by all employees.

Typical Floor Area:

90-120 sf / space

Technology and Furnishing:

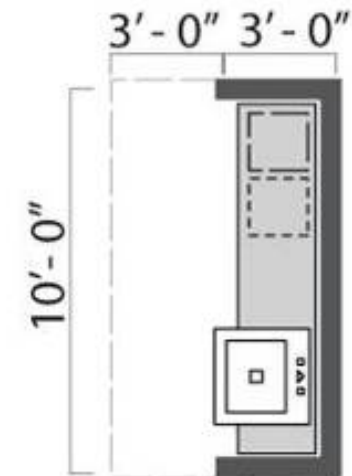
Provide sink, microwave, coffee maker, and possibly vending machines, mini fridge, and dish washer, as appropriate. Power and data outlet necessary to support appliances. Provide GFRC convenience outlets at counter height. Storage furnishings or high pressure plastic laminate cabinetry provide storage and preparation space.

Adjacency and Access:

Pantry should be on opposite side of work area and away from break area to allow for easy access to beverages from anywhere on the floor. Ideally, close to perimeter windows for access to natural light and outside views.

General:

Noise from this space needs to be contained from the open work area. Located on each floor plate up to 20,000 sf of usable floor area. Supplemental coffee/beverage service is often desirable when the floor's size exceeds 20,000 sf.



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GSA PBS, Philadelphia



GSA PBS, San Antonio